



Coconut Sesame Turkey Fingers

with Jasmine Rice and Sweet Chili Sauce

PRONTO 35 Minutes



Turkey Strips



Coconut Milk



Shredded Coconut



Panko Breadcrumbs



Shanghai Bok Choy



Jasmine Rice



Lime



Sweet Chili Sauce



Moo Shu Spice Blend



Mayonnaise



Green Onions



Sesame Seeds

HELLO SHREDDED COCONUT

Crispy panko and flaky coconut give ordinary turkey strips an upgrade.

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Baking Sheet, Large Non-Stick Pan, Medium Pot, Parchment Paper, Medium Bowl, Small Bowl, Microplane/Zester, Paper Towels, Shallow Dish, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Turkey Strips	340 g	680 g
Coconut Milk	165 ml	330 ml
Shredded Coconut	¼ cup	½ cup
Panko Breadcrumbs	½ cup	1 cup
Shanghai Bok Choy	2	4
Jasmine Rice	¾ cup	1 ½ cup
Lime	1	2
Sweet Chili Sauce	¼ cup	½ cup
Moo Shu Spice Blend	2 tbsp	¼ cup
Mayonnaise	2 tbsp	¼ cup
Green Onions	2	4
Sesame Seeds	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. PREP

Roughly chop the **bok choy**. Zest, then juice **half the lime**. Cut the **remaining lime** into wedges. Slice the **green onions** into 1-inch pieces. Pat the **turkey** dry with paper towels. Add the **mayo, moo shu spice blend and turkey** to a medium bowl. Season with **salt and pepper**. Toss to coat. Set aside.



4. COCONUT RICE

While **turkey** cooks, in a medium pot, combine **coconut milk** and **1 cup water** (dbl for 4 ppl). Bring to a boil over high heat. Once boiling, add **rice**. Reduce the heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



2. COAT TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **coconut, panko** and **sesame seeds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. Transfer to a shallow dish. Working with **one turkey strip** at a time, press each firmly into **coconut mixture** to coat completely. Transfer to a parchment-lined baking sheet.



5. COOK BOK CHOY

Meanwhile, re-heat the same large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **bok choy** and **green onion**. Cook, stirring occasionally, until **bok choy** softens, 2-3 min. Season with **salt and pepper**.



3. BAKE TURKEY

Drizzle **1 tbsp oil** (dbl for 4 ppl) over the **turkey strips**. Roast **turkey** in the **middle** of the oven, until cooked through, 14-15 min.**



6. FINISH AND SERVE

Add the **lime juice** and **sweet chili sauce** to a small bowl. Stir to combine. Fluff the **rice** with a fork. Stir in the **lime zest** and season with **salt**. Divide the **rice** between plates. Top with the **bok choy** and **turkey**. Drizzle over the **sweet chili lime sauce**. Squeeze over a **lime wedge** if desired.

Contact

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Dinner Solved!